

July 11.

## SCH. RHODORA HAS GOOD TRIP.

HOME FROM EMERALD BANK WITH 35,000 POUNDS OF FRESH HALIBUT.

Sch. Rhodora, Capt. Augustus Peterson was the only off-shore arrival here this morning, having 35,000 pounds of halibut, besides about 5000 weight of fresh fish taken on Emerald Bank.

The halibut fare was sold to the New England Fish Company this forenoon at seven cents a pound for white, five cents for gray and four cents for chicken.

Several of the gasoline boats made hauls of pollock, porgies and blue backs off here yesterday. Steamers Bessie A. and Independence had about 3000 pounds of large pollock each, besides a few barrels of small. Str. Venture brought in about 200 barrels of porgies this forenoon, which were sold for oil, while some of the other boats also landed a few.

Steamer Unknown had 20 barrels of blue backs and steamer Joanna yesterday had seven barrels of fresh tinker mackerel.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Rhodora Emerald Bank, 35,000 lbs. halibut, 5000 lbs. fresh fish.

Str. Marchant, seining, 30 bbls. porgies, 3000 lbs. large pollock, 200 bbls. small pollock.

Str. Independence, seining, 3000 lbs. large pollock, 4 bbls. small pollock.

Str. Bessie A., seining, 3000 lbs. large pollock, 10 bbls. small pollock, 10 bbls. porgies.

Str. Unknown, seining, 20 bbls. blue-backs.

Str. Joanna, seining, 7 bbls. fresh tinker mackerel.

Sch. Dixie, shore.

Sch. Helen B. Thomas, shore.

Str. Pegasus, seining, 17 bbls. porgies.

Str. Rough Rider, seining, 14 bbls. porgies.

Str. Margaret D., seining, 44 bbls. porgies.

Str. Quoddy, seining, 4 bbls. porgies.

Str. Venture, seining, 200 bbls. porgies.

Sch. Georgiana, seining.

### Vessels Sailed.

Sch. Rex, haddocking.

Sch. Eva and Mildred, halibuting.

Sch. John Hays Hammond, halibuting.

Sch. Vector, seining.

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87½; snappers, \$2.00.

Handline Georges codfish, large, \$4 per cwt.; medium, \$3.50; snappers \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87½; snappers, \$2.00.

Georges halibut codfish, large, \$4.12½; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37½.

Haddock, \$1.50.

Pollock, \$1.25.

Cusk, large, \$2.50; medium, \$1.75; snappers \$1.25.

Hake, \$1.25.

Cape Shore salt mackerel, \$11 per barrel.

Fledged halibut, 8 cts. per lb.

#### Fresh Fish.

Haddock, 70c per cwt.

Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.

Western cod, large, \$2; mediums, \$1.65; snappers 75c.

All codfish not gilled, 10c per 100 pounds less than the above.

Hake, 70c.

Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.

Dressed pollock 80c. round 70c.

Bank halibut 7c per lb. for white 5 cents for gray, and 4 cents for for mediums; 3 cents per lb. for tinkers.

Fresh mackerel, 30c for large, 25c for medium.

Fresh shad, \$3.50 per bbl., fresh; \$2.50 per bbl., to salt; \$3 per bbl., to freezer.

Fresh bluebacks \$2.50 per bbl.

Fresh porgies, \$1.25 per bbl. for bait; 75c per bbl. for oil.

Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

July 11.

## SAW MACKEREL ON GEORGES

CAPT. ROBERT WILDES SAYS THERE WERE NO SEINERS IN THE VICINITY.

Capt. Robert Wildes of sch. Richard J. Nunan, which arrived at Boston this morning from swordfishing, reports sighting several schools of mackerel on the southern end of Georges last Tuesday, although no crafts were in that vicinity at the time. The skipper sighted a considerable body of fish, which were well to the surface at the time.

Nothing new has been heard from the seining fleet and as far as fresh mackerel is concerned, the market is pretty well cleaned up. Yesterday, steamer Lois H. Corkum landed 10 barrels of fresh tinkers at Boston, while steamer Joanna brought in sev- eral barrels of tinkers here yesterday taken down off the South Shoal light- ship. The latter's trip was purchased by William B. McDonald & Company, at three cents a pound.

July 11.

## WINTER PRICES FOR HADDOCK.

DEALERS PAID \$7 THIS MORNING AT T WHARF FOR NEW FISH.

Receipts of fresh fish are still shy at T wharf, and this morning prices soared to a high notch, a distinct comparison against the low prices and abundance of fish that has been brought into the wharf the past few weeks.

The largest fare of the morning is that of sch. Jessie Costa, with 32,000 pounds, while the steam trawler Rip- ple has about 22,000 weight. Six of the shore boats are in with small fares, ranging from 1300 pounds to 14,000 pounds piece.

In addition to the arrivals of ground fish, three of the swordfishermen are in with 264 swordfish among them. Sch. Richard W. Nunan has the largest fare with 116 fish on board.

Haddock sold at \$6.50 and \$7 a hun- dred weight, large cod, \$6, market cod, \$4.50, hake, \$1 to \$3, swordfish 6 cents a pound and fresh tinker mack- erel 6 cents a pound.

### Boston Arrivals.

The fares and prices in detail are: Sch. Jessie Costa, 25,000 haddock, 7000 cod.

Sch. Katie Palmer, 78 swordfish

Str. Ripple, 21,000 haddock, 600 cod.

Sch. Eleanor DeCosta, 1500 haddock, 900 cod.

Sch. Louisa R. Sylvia, 5000 haddock, 6500 cod.

Sch. Stranger, 9000 haddock, 2000 cod, 3000 hake.

Sch. Marion, 3500 cod.

Sch. Columbia, 2700 cod.

Sch. Thomas Brundage, 2500 had- dock, 1300 cod.

Sch. Richard J. Nunan, 116 sword- fish.

Sch. Mettacommet, 70 swordfish.

Str. Lois H. Corkum, 10 bbls. tinker mackerel.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

Haddock, \$6.50 to \$7 per cwt.; large cod, \$6 market cod, \$4.50; hake, \$1 to \$3; pollock, \$3; swordfish, 6 cts. per lb.; fresh tinker mackerel, 6 cts. per lb.

July 11.

## PLAIN TALK OF NICKERSON.

FISHERMEN'S FRIEND TAKES SHY AT BLUE LAWS OF THIS STATE.

M. H. Nickerson, the fisherman's friend, writes the following striking letter to the Yarmouth, N. S., Times, apropos the recent Sunday trouble with lobsters in Boston: "Almost at the last hour, and after the foolish fuss of trying out a test case, the Bos- ton blue laws bended enough to let live lobster shipments be landed there on Sunday—a privilege always extend- ed by special favor to strawberries and such small fruit. Why garden sass, worth 5 cents a pound, should have preference over lobsters worth 20 cents a pound, is one of the com- mercial mysteries. But that Sunday permit, to which the steamboat man- agement reluctantly assents, is little if any good. It will only apply in warm weather when the glass goes up to 70. It will not save Wednesday shipments, carried on deck in a rain- storm. Dumping ice on the crates does actual damage. Cold storage in- stalled on the boats is the only solu- tion of the vexed problem. Unless the new boats ordered by the new Bos- ton & Yarmouth Steamship Co. shall be fitted with chilled spaces for live lobsters, next year will again witness the same huge masses of dead stock—a dead loss to the province of \$150,000 yearly."

July 11.

## BEST AQUARIUM IN ALL AMERICA

PLAN TO MAKE BOSTON'S AL- MOST PERFECT—55 TANKS TO CONTAIN VARIETIES OF FISH

The Marine Park aquarium at City Point, South Boston, which, it is ex- pected, will be thoroughly equipped and ready for opening by the middle of August, it is said will be the best in this country and one of the best in the world. Although there was consider- able delay in the construction because of backward weather, several months ago, the great amount of interior work has been progressing rapidly and quite satisfactorily. When ready for inspec- tion by the public it will present one of the most interesting and pleasing and also thoroughly educational attractions in the city, and be a source of constant pleasure to the people.

Director Louis L. Mowbray, who is the head of this new feature of Bos- ton's beautiful park system, made pos- sible through the munificence of the late George F. Parkman, has been a busy man since he assumed charge May 1 in preparation for the opening of the aquarium. His most careful at- tention has been given to even the min- utest details.

In the aquarium there will be an ex- hibition from 1000 to 1500 fish, embrac- ing from 150 to 200 different species, from the minnow to the large Jew-fish or sturgeon, weighing from 100 to 200 pounds. One of the many features will be the display from the tropics, including the moray, a tropical eel, of- ten 12 feet long and one of the most ferocious of tropical fish. There will also be an abundance of brightly col- ored fish from the tropics. From the north will come every known variety that it is possible to secure, from both fresh and salt water.

July 11.

### Celebrated Net Making Centenary.

At Esk Mills Net Factory, Mussel- burgh, England, recently, the firm of J. & W. Stuart entertained 700 work- ers to celebrate the centenary of the invention of the net making machine in Musselburgh 100 years ago. W. Stuart, head of the firm, who presided, said the machine was invented by a townsman named James Dateron, who, while engaged in inventing this machine, was also actively engaged in fighting the country's battles. He was with the Duke of Wellington in the Peninsular war, and was also in the Egyptian campaign and at Water- loo.

July 11.

Extensive Fish Plant for Belfast. Clarence E. McIntire is to start a fish plant at Belfast, Maine, having procured the so-called Lane property, owned by the late H. Holton Wood of Brookline. The Lane property con- sists of a building and wharf privi- lege. Mr. McIntire plans to extend the wharf some 50 feet or more and will erect a large shed on it. He will hardly get into operation before fall, but when once started will run all the year around.

### Missing Craft Turned Up.

The motor fishing sch. Roamer of Tampa, Fla., whose whereabouts could not be determined for a couple of days last week and which finally turn- ed up at Punta Gorda, reached Tam- pa on her return trip Wednesday. Capt. Weeks, of the Roamer, explained his boat lost her mainsail in some dirty weather and had to put in at Egmont for repairs.

### Fishing Schooner Sunk.

The fishing schooner Ranger, of New Bedford, Mass., owned by D. N. Kelley, of Fairhaven, Conn., filled and sank about half way between Gay Head and No Man's Land, last week. Capt. White and the crew of 10 reached the Gay Head Life-Saving Station in their dories.

### Motor Fishing Craft Burned.

The motor fishing boat Hazel, an- chored outside of Sydney, N. S., har- bor, caught fire and was destroyed. The crew were a short distance away fishing from a dory, when on noticing smoke they rowed toward the burning boat, but it sank before they could reach it.

### Halibut at Portland.

Schs. Lochinvar and Hortense are at Portland today with 20,000 pounds of halibut each.

July 12.

### PAINTING REAL FISH.

To Show Exact Colors as They Were When Alive.

Actual fish are not often found paint- ed, but they may be seen on exhibition thus daubed in the National Museum whose division of fisheries has been ambitious to show fish in their real colors and since fish lose much of their color when dead it has been decided to coat their skins with paint of such colors as the fish show when alive in the water, and this exhibition is now entertaining fish lovers in the museum and particularly the exhibition devoted to the District of Columbia whose fish have been first drawn upon for pur- poses of this kind.

The specimens are painted from life and are seen suspended from a glass plate in a square glass jar filled with alcohol. The fish in their true-to-na- ture colors make an attractive exhibit.

The installation is largely experi- mental so far, but it is hoped to make it permanent if interest warrants it.

The paint used on the fish is of the ordinary water color variety, mixed with glue to make it adhere to the scales of the fish and being submerged in alcohol it is not dissolved. When a specimen is collected it is superfic- ially dried and mounted on a board and there kept until the painting of it is complete. The paint is applied with a brush in the usual way. The artist has a model of a live fish in a jar of water so placed that the fish can be viewed from all sides and in different lights so that all the fish's colors can be observed. Thus is the fish painted to look life-like and indeed it does assume a remarkably life-like appearance when put in a jar filled with alcohol. In truth, it might be thought alive.

The fish are caught at breeding time, when they present their most vivid col- ors. The variety of fish, while small so far, is embracing enough, and in- cludes many specimens common to the waters between New England and Florida.

### SALMON CATCH LIGHT.

British Columbia Results Much Small- er Than Expected.

The present season bids fair to prove one of the lightest in the history of the salmon fisheries in British Colum- bia. The catch was not expected to be a large one this year, for the heavy runs come only once in four years, but thus far the results have been even smaller than was indicated. On the Frazer River, for example, where the season opened July 1, not a single fish has yet been taken.

Last year the total catch was 383,- 000 cases. In the years of heavy runs the output generally exceeds 1,- 000,000 cases.

July 12.

## WEIR FISHERS OF PENOBSCOT BAY.

THEY TURN AN HONEST DOLLAR FROM LOWLY HERRING AND ALEWIVES.

All is grist which comes to the weir of the Penobscot Bay fishermen in Maine, says the Boston Globe. They turn an honest dollar from the lowly herring or alewife and a good many of them from the lordly Penobscot River salmon. Sculpins and skates are about the only denizens of the Penobscot waters which find their way into the traps of the fishers and are thrown away. All other fish are kept and disposed of.

The day's catch of one of these weirs would astonish most persons by its variety. In it will be found salmon, alewife, herring, flounders, harbor pollock, tomcods, codfish, haddock, hake, sculpins, skate and occasionally a cusk. Of all these fish the salmon pays the best. At this season the weirman who finds a salmon or two in his trap of a tide has done a mighty fine day's business for salmon brings him a dollar a pound and it is an extremely mean salmon which doesn't weigh more than 10 pounds. Most of them are in excess of 18 pounds. As the season progresses the price falls until it reaches 15 cents. Occasionally it goes under that figure, but it is rare. Even at that figure, a salmon is worth a good many of the other fish caught. But when the price touches the 15 cent mark it is the season when the fish are very plenty and the catch large.

The cod, haddock and hake are sent direct to Bangor and other nearby markets where they bring a top price because they are extra fresh. The flounders are shipped to the Boston market, while the herring and alewives are either salted down or smoked, but in either event they bring cash to the weir owner. The harbor pollock are sold, when the occasion offers, or used for hen food, for which they are excellent.

The process of smoking herring and alewives is an interesting one. The fish are hung upon small cedar sticks from pegs in the walls of the smoke house. A hardwood fire is started in a big iron kettle which sits in the center of the building. This is a smudge fire and gives a great amount of smoke. The length of time which the fish are submitted to this process depends on the market for which they

are intended, and varies from two to six days.

Until two years ago all the weirs in the upper part of the bay were devoted to salmon fishing, or rather were constructed solely for that purpose. Two years ago a sardine factory was built at Stockton Springs, and last year one was put in condition in Belfast. Rockland has a third. This has started the weirman fishing for sardine herring, so that after the Spring run of salmon is over this year they will all be trying for small herring.

For the most part the men who own and operate these weirs are farmers by occupation, not fishermen, but, having a shore privilege, take this means of increasing their income. As there is always a hazard in the business it appeals to whatever sporting blood they may have in their composition, which is probably another reason why they take the risk of investing their money in a weir. It is a risk, for a weir costs considerable. The work of building one begins days before the fishing season opens. Poles for the fence from shore to weir and for the framework of the trap are cut and hauled to the shore. In the Spring these poles are driven into place. When in place the fence is brushed out—tree branches being woven between the poles to prevent the fish passing between them on their way into the trap. Around the trap or pound is hung a heavy tarred net with meshes sufficiently small to prevent the passage of any fish.

Caring for the nets of these weirs is a hard job. They have to be taken out at least once each season, thoroughly dried and given a coat of tar. The drying is done by means of a large rack or reel. The tar is melted in a large kettle, the net dropped in and allowed to soak for a few minutes, so as to become completely saturated. It is then taken out and run through a wringer to squeeze the superfluous tar from the net. It is again dried and is then ready to be replaced on the pound of the weir.

The weirmen have one natural enemy in the seal. They hate the seal. "One seal," says an old weirman, "will kill more fish in a season than all the weirs on Penobscot Bay." In killing a seal, though, the fisherman sustains no loss. The oil of a seal is worth 40 cents a gallon, and the usual seal will give 12 to 15 gallons of oil.

It would be difficult to say what these weirmen make in a season. Much depends on whether the supply of fish is large or small. One weir just below Bucksport, last year did not get sufficient fish to pay its expenses, yet in 1910 it paid its owner \$3000.

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87½; snappers, \$2.00.

Handline Georges codfish, large, \$4 per cwt.; medium, \$3.50; snappers \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87½; snappers, \$2.00.

Georges halibut codfish, large, \$4.12½; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37½.

Haddock, \$1.50.

Pollock, \$1.25.

Cusk, large, \$2.50; medium, \$1.75; snappers \$1.25.

Hake, \$1.25.

Cape Shore salt mackerel, \$11 per barrel.

Fledged halibut, 8 cts. per lb.

#### Fresh Fish.

Haddock, 70c per cwt.

Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.

Western cod, large, \$2; mediums, \$1.65; snappers 75c.

All codfish not gilled, 10c per 100 pounds less than the above.

Hake, 70c.

Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.

Dressed pollock 80c. round 70c.

Bank halibut 7c per lb. for white 5 cents for gray, and 4 cents for mediums; 3 cents per lb. for tinkers.

Fresh mackerel, 30c for large, 25c for medium.

Fresh shad, \$3.50 per bbl., fresh; \$2.50 per bbl., to salt; \$3 per bbl., to freezer.

Fresh bluebacks \$2.50 per bbl. Fresh porgies, \$1.25 per bbl. for bait; 75c per bbl. for oil.

Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

## NOTHING IN FROM OFF SHORE.

FEW OF THE GASOLINERS STRUCK SOME HERRING IN IPSWICH RIVER.

Not for several weeks has it been so quiet along the water front as this morning, not an off shore arrival of any description having been reported within the past 24 hours.

A few of the gasoliners struck some herring off Ipswich River last evening, the Water Witch bringing in 30 barrels and the Quartette, 40 barrels. The Herbert & Emma had about 50 barrels of porgies, besides a few barrels of small pollock.

#### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Water Witch, seining, 30 bbls. fresh herring.

Str. Quartette, seining, 40 bbls. fresh herring.

Sch. Herbert and Emma, seining, 20 bbls. small pollock, 50 bbls. porgies.

Steamer Ethel, shore.

#### Vessels Sailed.

Sch. Tacoma, halibuting.  
Sch. Catherine Burke, halibuting.  
Sch. Frances J. O'Hara, Jr., had-docking.

## NO CONCESSION TO THE BOOTH CO.

Concern is Investigating Lord-Trefethen Newfoundland Fish Grant.

With View of Taking It Over If It Looks Good.

The following article from the St. John's, N. F., Chronicle would seem to be authentic and throw a great deal of light on the recent reported big concessions to the A. Booth Company by the Newfoundland government:

"The Telegram on Tuesday printed an article from the Gloucester Times regarding alleged concessions by the Government of this colony to the Booth Fisheries Co. of Chicago in which it was stated that 'bait facilities were being given to foreigners.' Commenting on this extract the Telegram called upon the government to say if such was the case, and denounced any such project beforehand. 'For the information of our contemporary we would say that the Booth Co. has got no concession from this government. That company is

negotiating with Trefethen & Lord Co. of Boston to take over the concession granted to that concern two years ago on practically the same lines, and is now conducting investigations in our waters to determine whether the undertaking will be gone on with, or otherwise.

"The Telegram should note that it is by no means certain that the Booth Co. will take over this contract of the Trefethen Lord concern. The Booths have sent a ship to the West Coast with an expert in charge to seek for other fish besides cod. If the results are sufficiently promising the company will come in, and not otherwise. The patriotic part, therefore, for our e. c. to play will be to refrain from any comment at present calculated to lessen the prospect of our securing the co-operation of a large American concern in the development of our fishing resources."

## HAD A RIDE ON BACK OF A BIG WHALE

Playful Leviathans Overturn Two Dories of Provincetown Craft.

Falling in with a big school of whales 61 miles south-southeast of the Highlands last Sunday afternoon just before dusk two dories from the T wharf schooner Louisa R. Silva, carrying two men each, and large loads of freshly caught groundfish, were badly damaged by the sportive whales.

Two of the four men were thrown into the water, alive with whales, and one of the men was carried some distance on the back of a whale. The other dory sunk beneath the other two men. All four men had most miraculous escapes from death. As evidence that the tale is true, Capt. Rigo has both the battered dories aboard his schooner.

The fishermen of the schooner were

out hauling their trawls when the school of whales, which all agreed was the largest seen in local waters for years, suddenly appeared on the scene. They circled several of the dories and blew, making a frightful din, but didn't start anything until they met with the two dories nearest the schooner.

Seamen Antone Sousa and Manuel Butal, who had just finished hauling their trawls, and whose dory was a few yards to starboard of the vessel were the first attacked.

#### Broke Bottom of Dories.

A large whale came up beneath their boat and poked its nose through the dory's bottom, destroying the whole bottom of the craft and throwing the two seamen high in the air. Sousa fell into the water on one side of the dory and Butal the other side.

July 12.

#### Fish Full of Parasites.

The Massachusetts Commissioner on Fisheries had Dr. Tyzzer, a specialist in the microscopic examination of fishes, investigate 49 pickerel taken last winter from Lake Dennison, near Gardner. The fish expert found all the fish so full of parasites he was unable to classify all the germs. Here are eight kinds as reported by him to the State Commission:

Tape worm, adult in a single fish, situated in the duodenum; species not determined. Larval tape worms in all fish autopsied with two exceptions above noted. Distomum in the stomachs of nearly all fish. Henneguya in skin and mucous membrane in one fish. Myxidium in the kidneys of all fish examined microscopically. Ciliates in the urinary tract of all fish examined, probably cyclochaeta. A single example of unidentified sporozoon in kidney of fish (No. 9) showing myxosporidia in skin. Fish lice (argulus) found on a number of fish. Dr. Tyzzer consolingly adds: "No one of these diseases is likely to be transmitted to human beings if the fish are properly cooked before eaten."

July 12.

#### New Fish Concern.

The South Shore Fish company is the name of a new firm which has just established itself at Western Head, N. S. This enterprise has started with quite a promising field in view, which it is intended to cover at times and seasons may warrant. The company will buy fresh fish of all kinds, making a special line of cod for cutting purposes.

#### To Hatch Shad.

It is announced on behalf of the Fisheries committee of the Canadian Conservation commission that during the past 10 years the shad fishery of eastern Canada has declined about 50 per cent. In view of this decline the Dominion government will this year operate for the first time a floating hatchery, which will accommodate 20,000,000 to 30,000,000 shad eggs.

#### Halibut At Portland.

Sch. Waldo L. Stream is at Portland today with 10,000 pounds of halibut.

July 12.

# COD SCARCE AT VIRGIN ROCKS.

Sch. Nereld, Capt. Noseworthy, of Fortune, arrived from the Virgin Rocks yesterday with 250 quintals cod, reporting fish scarce.

Fish is scarce on the Southern Shore so far and it will have to come in with a big rush now if the people are to make out a good season. Small boats are securing something daily, but traps are not doing very well.

July 12 Canadian and local vessels baited the whole week at points between here and Cape Race and most of them report good fishing on the banks the past few weeks, the outlook being that the season's catch will be well up to the average if not above it.

# BUYING FISH AT NEWFOUNDLAND.

The sch. American, Capt. S. Parsons, put in at Bay Roberts this week. She is under charter to the Gorton-Pew Co., has been buying salt bulk fish around the coast and is on the way to the South Coast and Bay of Islands, where she hopes to secure a cargo at the various ports at which she will call on the way. She is 112 tons burden, was built in 1900 and her captain and crew report that the venture of her owners is proving very satisfactory so far.—St. John's, N. F., Chronicle.

July 12.

# THREE STEAMERS HAVE TINKERS.

FIVE FARES OF GROUND FISH ALSO AT T WHARF AND PRICES LOWER.

Five fares of fresh fish, aggregating 200,000 pounds chiefly haddock were offered to the T wharf buyers this morning and like the preceding days of the week trade was brisk, with a fair demand for all kinds of fish.

Sch. Adeline arrived yesterday afternoon with 74,000 weight, while this morning's list included the Juniata with 15,000 pounds, the Squanto 50,000 pounds, and steam trawlers Foam and Spray with 43,000 pounds and 36,000 pounds apiece.

A total of 37 barrels of tinkers was also landed, steamer R. J. Kellick arriving early this morning with 30 barrels and steamers Bryda F., four barrels and Joppiate, three barrels.

Haddock dropped to \$2.55 and \$3 a hundred weight, while large cod sold at \$6.25 to \$7, and fresh tinker mackerel, \$6 a barrel.

### Boston Arrivals.

The fares and prices in detail are: Sch. Adeline, 55,000 haddock, 18,000 cod, 1000 halibut.

Sch. Juniata, 2000 haddock, 13,000 cod, 2000 pollock.

Sch. Squanto, 42,000 haddock, 2000 cod, 5000 hake.

Str. Foam, 38,000 haddock, 4000 cod, 1500 hake.

Str. Spray, 33,000 haddock 2000 cod, 1500 hake.

Str. Bryda F., 4 bbls. tinker mackerel.

Str. Joppiate, 3 bbls. tinker mackerel.

Str. Bethulia, 100 bbls. porgies.

Str. R. J. Kellick, 30 bbls. tinker mackerel.

Haddock, \$2.55 to \$3 per cwt.; large cod, \$6.25 to \$7; fresh tinker mackerel, \$6 per bbl.

### Fishing Fleet Movements.

Schs. A. Platt, Andrew and Mary F. Curtis arrived at Canso, Monday and cleared. Sch. Vanessa sailed from there the same date.

Schs. Mildred Robinson, Laverna and Terra Nova were at Liverpool, Monday.

July 12.

## SNARING THE PORPOISE.

Trapped for its Hide, Blubber and Famous Head Oil.

The only porpoise oil factory on the Atlantic coast is established about six miles below Cape Hatteras and near Hatteras inlet, says the New York World. Along this coast porpoises are plentiful through about six months of the year and there are three crews of fishermen who make a business of catching them for the oil factory. For the reason that porpoises are easily frightened the fishermen must be wary and quiet who would meet with success. The method employed is to impound a school in a wide meshed net first and then to take them with a sweep net of much finer mesh.

The porpoises are five to 10 feet in length, big and powerful. They are skinned for their hides and the blubber is removed. The hides are salted down and sent in their green state to a tannery in New Jersey to be tanned and made into leather. Porpoise hide is used for shoestrings, pocketbooks and traveling bags or suit cases. The oil from the blubber is tried out at the factory on the beach and then sent to New Bedford, Mass., for refining.

The valuable head oil, the famous porpoise oil that is used for oiling watches and other delicate machinery, is obtained from the marrow of the porpoise's lower jawbone and from a small quantity of blubber found between the snout and the blowhole. In making the oil this blubber and the marrow are mixed. The production of this oil may range from half a pint to a quart from one porpoise. Refined porpoise oil for jewelers' use is worth from \$900 to \$1200 a barrel.

The body oil obtained from a porpoise amounts ordinarily to 13 or 14 gallons. This is used for various purposes and brings far less than the head oil. The carcasses are made into fertilizer.

July 12.

### Porto Rico Fish Market.

Since June 18 the arrivals of fish-stuffs have been as follows, per the report of S. Ramirez & Co., of San Juan, dated June 25: At San Juan, 223 tcs. cod, 50 tcs. dry fish, 12 drums pollock, 1 tc. mixed fish. At Ponce, 75 tcs. pollock, 39 tcs. haddock. At Mayaguez, 78 tcs. cod, 30 tcs. pollock, 60 tcs. dry fish.

Sales are being made of above parcels in the neighborhood of \$29, with only fair demand. At Ponce and Mayaguez lower prices prevail, but an improvement is anticipated. There is good inquiry for pollock and haddock at the three ports, and moderate shipments could be placed, without much trouble, between \$16.50 and \$18, net ex wharf.

### Pacific Halibut Notes.

Capt. E. B. Larsen of the halibut fishing sch. Washington, just arrived at Seattle, Wash., said his vessel went ashore in a dense fog on Cape Scott, Vancouver Island, and it was necessary to throw 35,000 pounds of halibut overboard to float the boat out of her predicament.

During four days last week 635,000 pounds of fresh halibut were landed at the wharf of the New England Fish Co., at Vancouver, B. C.

July 12.

### Hold Fish Back by Light.

Under the direction of the biological station at Copenhagen, the Danish government is conducting an interesting experiment in an effort to aid the fishermen of the Baltic by preventing the migration of eels from sea into the ocean by means of a "barrier of light," formed by placing 50 electric lamps along a submerged cable between the island of Fano and the coast of Fano and the coast of Funen. The experiment is based upon the fact that eels migrate only during the dark hours. Accordingly, as soon as darkness begins in the season the lamps are lighted, and thus a wall of light is interposed from which the eels recoil. A similar principle is said to have been employed from time immemorial by fishermen on certain parts of the coast of Italy.

July 13.

# A LITTLE OF EVERYTHING.

SALT AND FRESH COD, HADDOCK, POLLOCK AND MACKEREL IN TODAY'S RECEIPTS.

Fish receipts here this morning were a little more abundant than yesterday, one haddock, a Georgesman and one from Portland being the principal arrivals since yesterday.

Sch. Alice from Brown's has a nice fare of fresh fish, consisting of 75,000 pounds, while sch. Hortense, which disposed of her halibut at Portland yesterday, brought over 8000 pounds of salt cod. During the morning, sch. Jubilee was reported from Georges handling with 13,000 weight of salt cod and 5000 pounds of halibut.

Several of the gasoline boats landed some small pollock yesterday, while the Bessie A., seined 1000 weight of haddock with her fare. Str. Dorcas brought in 250 large fresh mackerel but took them to Boston.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Alice, Brown's Bank, 75,000 lbs. fresh fish.

Sch. Hortense, via Portland, 8000 lbs. salt cod.

Str. Dorcas, seining, 250 large fresh mackerel (went to Boston).

Str. Bessie A., seining, 20 bbls. small pollock, 1000 lbs. haddock.

Str. Marchant, seining, 30 bbls. small pollock.

Sch. Wood and Mack, seining, 30 bbls. small pollock.

Str. Unknown, seining, 50 bbls. bluebacks.

Str. Beatrice E, seining, 75 bbls. bluebacks.

Str. R. J. Kellick, via Boston, 13,000 lbs. salt cod, 5000 lbs. halibut.

Sch. Pinta, seining.

Sch. Adeline, via Boston.

Sch. Morning Star, shore.

Sch. Lafayette, shore.

Sch. Catherine D. Enos, shore.

### Vessels Sailed.

Sch. Jeanette, haddocking.

Sch. Arcadia, salt trawl banking.

Sch. Lafayette, swordfishing.

Sch. Lillian, swordfishing.

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$3.25; medium, \$2.87½; snappers, \$2.00.

Handline Georges codfish, large, \$4 per cwt.; medium, \$3.50; snappers \$2.50.

Eastern halibut codfish, large, \$3.25; mediums, \$2.87½; snappers, \$2.00.

Georges halibut codfish, large, \$4.12½; mediums, \$3.50.

Drift codfish, large, \$3.75; mediums, \$3.37½.

Haddock, \$1.50.

Pollock, \$1.25.

Cusk, large, \$2.50; medium, \$1.75; snappers \$1.25.

Hake, \$1.25.

Cape Shore salt mackerel, \$11 per barrel.

Fetched halibut, 8 cts. per lb.

#### Fresh Fish.

Haddock, 70c per cwt.

Peak and Cape North cod, large, \$1.75; medium, \$1.50; snappers, 75c.

Western cod, large, \$2; mediums, \$1.65; snappers 75c.

All codfish not gilled, 10c per 100 pounds less than the above.

Hake, 70c.

Cusk, large, \$1.30; medium, \$1.00; snappers, 50c.

Dressed pollock 30c. round 70c.

Bank halibut 7c per lb. for white 5 cents for gray, and 4 cents for 7c for mediums; 3 cents per lb. for tinkers.

Fresh mackerel, 30c for large, 25c for medium.

Fresh shad, \$3.50 per bbl, fresh; \$2.50 per bbl, to salt; \$3 per bbl, to freezer.

Fresh bluebacks \$2.50 per bbl.

Fresh porgies, \$1.25 per bbl, for bait; 75c per bbl. for oil.

Fresh herring, \$1.50 per bbl. to freezer; \$2.50 per bbl. for bait.

July 13.

# LITTLE DOING UP ON T WHARF.

ARRIVALS NUMBER BUT THREE AND TRIPS ALSO ARE QUITE SMALL.

The week at T wharf closed very quietly this morning, there being but three arrivals at the dock with less than 50,000 pounds in all.

Sch. Mary B. Greer had 28,000 pounds, the Mina Swim 17,000 pounds and Georgianna, 3200 weight.

The only sales reported were on cod and pollock, the former bringing \$5.50 a hundred pounds and the latter \$2.50, while a small amount of halibut which was on the market sold at 10 cents a pound right through.

### Boston Arrivals.

The fares and prices in detail are: Sch. Mary B. Greer, 10,000 haddock, 16,000 cod, 2000 pollock.

Sch. Mina Swim, 4000 haddock, 11,000 cod, 2000 pollock.

Sch. Georgianna, 2200 cod, 1000 pollock, 200 halibut.

Cod, \$5.50; pollock, \$2.50; halibut 10 cents for white and gray.

# CAPT. SOL SAYS MACKEREL SHY.

Sch. Stiletto was at Provincetown yesterday with a small fare of mackerel taken off the South Shoal. The craft counted out 1600 fish which were shipped to Boston.

Capt. Solomon Jacobs of steamer R. J. Kellick, reports sighting several schools of fish the past few days. They appeared to be close in shore, but were wild and shy and would not keep up in the water long enough to set a seine around them.

# EXPLOSIONS KILLED FISH.

Manna falling from heaven never had anything on the rain of fish that occurred in the lower part of Portland harbor Wednesday forenoon, says the Portland Press.

Fish of all kinds came tumbling into the water. Fully 10 barrels of herring were picked up; there were innumerable cod and haddock and the cunners that were harvested were the pick of the deep. For a few minutes it seemed as if a person could walk on the fish, they were so thick about the harbor. Then the members of the finny tribe disappeared into the holds and cockpits of a score of small boats that gathered around eager for the harvest.

The rain of fish was caused by the explosion of three mines near Cow island by the soldiers at Fort McKinley. These were touched up at various intervals from 10 o'clock to 12. After each explosion there was a shower of fish. This was spectacular enough in itself, but the appearance of the water itself was far more picturesque. High columns of the element, extending fully 200 feet in the air, were thrown up, and when the water fell back it made a noise almost as loud as the dull roar of the mines.

It did not take long for the news to spread that there were fish on the water to be had for the picking up. From Diamond island, Peaks island, Long island and other points the boats puffed their way to the spot. The herring, cunners and other fish were eagerly gathered in, and were found to be even better than if they had been caught direct. The cunners, in fact, were larger than would be caught in any other way.

After a lapse of several days herring and bluebacks were again brought into Portland Wednesday. The sloop Sea Foam had 15 barrels of bluebacks for the Portland Cold Storage company, and the sloop Florence & Mildred had 561-2 barrels of large herring.